

PACIFIC SPECIALS


FEATURE DRINKS

CHEMISTRY
BLANC DE BLANC 10
PEAR BERRY MULE 7

DESSERT

STRAWBERRY COBBLER 6
Topped with Vanilla Ice Cream


KEY LIME PIE 6

 **BROWNIE** 6
Topped with vanilla ice cream

STARTERS & SOUP

 **CURRY CHICKEN 'N SHRIMP**
6/9

BOUDIN BALLS 11
With cajun remoulade

 **CHICKEN WINGS** 12
*Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ*

 **BACON N BLUE CHEESE
GRILLED OYSTERS** 14

 **FROG LEGS** 14
*Tossed in buffalo sauce and
served with ranch*

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

CUPIDS CHOICE 2.60

(P.E.I.)

*Plump meats, blast of brini-
ness*

MOOKIE MOTO 2.80

(Maine)

Deep cups, ocean flavor

CHUNU 3.40

(Virginia)

Sweet, with herb finish

MISTY POINT 2.80

(Connecticut)

High salinity hint of celery

ROUNDAABOUT
2 OF EACH OYSTER

ENTREES

 **ANCHO TUNA STEAK** 34

Seared rare and topped with mango salsa and roasted red pepper sauce. Served with steamed rice & stir-fried veggies.

 **AHI TUNA POKE BOWL*** 19

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons

 **CRISPY SOLE SANDWICH** 21

AFS Petrale Sole fried and topped with lettuce and remoulade in a grilled ciabatta bun. Served with fresh fruit and a pickle


 **CAPTAINS PLATTER** 36

Crispy scallops, jumbo shrimp and Icelandic Haddock served with baby cakes and Cole slaw

TROUT ALMONDINE 20

Old Shucks classic served with house rice and sauteed veggies

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

 Dish can be made Gluten Free